




# MENTOR HARBOR YACHTING CLUB

## 2011 BANQUET MENU

- 
- Breakfast
  - Lunch Buffets
  - Plated Lunch
  - Hors D'Ouevres
  - Signature Specialties
  - Reception Displays
  - Plated Dinners
  - Dinner Buffets
  - Specialty Buffets
  - Desserts



Executive Chef  
Robert Harris

General Manager  
Matt Clausen

Food and Beverage Director  
John Winters

Sous Chef  
Abigail Petry

Event Coordinator  
Christine Paukner

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**Breakfast**

**Rear Commodore**

Sliced Seasonal Fruit Display

Assorted Mini Muffins, Bagels and Danish

Served with Butter, Cream Cheese and Assorted Jellies and Jams

\$10

**Vice Commodore**

Sliced Seasonal Fruit Display

Scrambled Eggs, Hashbrowns, Bacon and Sausage

Assorted Danish, Mini Muffins and Breakfast Pastries

\$15

**Commodore**

Sliced Seasonal Fruit Display

Scrambled Eggs, Hashbrowns, Bacon and Sausage

Assorted Danish, Mini Muffins and Breakfast Pastries

Thick Cut French Toast

Chef Attended Omelette Station

Served with Butter and Maple Syrup

\$20



### Summer Fun Cookout

Chef's Choice Two Seasonal Salads

Grilled Hamburgers

Hot Dogs

Swiss, American, Cheddar

Lettuce, Tomato, Onions, Pickle

Baked Beans

Watermelon

Chocolate Brownies

\$16

Add Grilled Chicken or Bratwurst \$3 per person

### MHYC Signature Tea Party

Assorted Tea Sandwiches to Include:

Egg Salad, Cucumber-Cream Cheese, Lemon-Dill Chicken Salad, Caprese

Vegetable Crudite with Dips

Miniature Desserts & Pastries

Traditional Tea Service to Include: Loose Leaf Tea

\$16

\*All Prices are Subject to Tax and Gratuity

To Book Event Call: 440-257-7214

\*\*Basic Beverage Service such as Coffee, Tea and Coke Products Included



## Box Lunches

Box Lunches Include: Potato Chips, Seasonal Fruit, Pasta Salad and Cookie

- Prosciutto, Ham, Salami, Provolone on Sub Roll
  - Lemon-Dill Chicken Salad on Croissant
    - Turkey and Swiss Wrap
      - Shaved Ham and Cheddar on Rye
- Housemade Corned Beef, Swiss, Horseradish-Dijon on Baguette

\$13

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## Plated Sandwiches

All Sandwiches Served with Appropriate Condiments and Choice of Fries, Fruit Cup,  
Pasta Salad, Cottage Cheese or Soup Du Jour

### **Hot Turkey and Artichoke Melt**

Caramelized Red Onions, Provolone, Ciabatta Bread

\$9.5

### **Chicken Parmigiana Sandwich**

Hand Breaded, Marinara Sauce, Provolone, Egg Bun

\$9.5

### **Lemon-Dill Chicken Salad**

On Croissant

\$10

### **MHYC Perch Sandwich**

Egg Bun, Lettuce, Tomato

\$10

### **Skipper Burger**

8 oz. Angus Patty, Onions, Mushrooms, Egg Bun

\$9.5

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**Plated Lunch Entrees**

All Lunch Entrees Include Chef's Selection of Starch, Seasonal Vegetable, Rolls and Butter

All Lunch Salads are Served with Rolls and Butter

**Chicken Fried Chicken**

Mushroom Gravy

\$16

**Sauteéd Chicken Florentine**

Creamed Spinach, Tomato Salsa

\$16

**Seared 6 oz. Sirloin Filet**

Caramelized Shallot, Red Wine Demi

\$19

**Lake Erie Perch**

Hand Breaded, Served with Fries, Cole Slaw

\$16

**Housemade Meatloaf**

BBQ Glaze, Carmelized Onion Gravy

\$15

**Seared Salmon**

Dill Beurre Blanc

\$18

**Truffled Penne Primavera**

Black Truffle, Seasonal Vegetable,

Alfredo

\$15

**Grilled Asparagus Salad**

Arugula, Grilled Asparagus,

Tomato Confit, Goat Cheese,

Lemon Vinaigrette

\$13

**Add Chicken-\$16**

**Add Grilled Salmon-\$19**

**Grilled Chicken Caesar**

Romaine, Parmesan, Croutons

\$14

**Seared Ahi Salad**

Seared Ahi Tuna, Baby Greens,

Sesame Cucumber Relish,

Wasabi Dressing

\$19

**Asian Chicken Salad**

Teriyaki Marinated Chicken,

Sesame Dressed Udon Noodles,

Mandarin Orange, Wonton Strips,

Citrus-Soy Vinaigrette

\$15

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## Hors D' Ouervres

\$1.75

Vegetable Spring Rolls, Plum Sauce

Potato Pancakes Caramelized Onion Tapenade

Bacon Wrapped Water Chestnuts

Spanakopita

Blue Cheese Stuffed Olive and Bloody Mary Shooters

Pesto & Cheese in Puff Pastry

Marinated Grape Tomato and Fresh Mozzarella Skewer

Proscuitto Wrapped Fresh Mozzarella, Balsamic Reduction

Fresh House Baked Cheese Puffs

Bruschetta Pomodoro

\$2.25

Artichoke and Olive Tart

Balsamic Fig and Goat Cheese Flatbreads

Seasonal Soup Shooters (Gazpacho, Vichysoisse, Pumpkin Bisque with Curried Foam)

Proscuitto Wrapped Asparagus

Chicken Fried Chicken Skewers, Maple-Dijon

Proscuitto Wrapped Scallop, Truffle Oil

Beef Gorgonzola and Bacon Skewer

Tomato and Fresh Mozzarella Bruschetta

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## Hors D'Ouerves Continued

*\$2.75*

Shrimp Tempura, Sweet Thai Chili Sauce

Miniature Crab Cakes, Cajun Remoulade

Housemade Gravlax, Sweet Corn Pancake, Crème Friache

Citrus Crab Cocktail

Coconut Shrimp, Red Curry Aioli

Steak or Tuna Tartare, on Wonton, Smoked Sea Salt

Grilled Beef and Housemade Kimchi, Crostini, Wasabi Aioli

Chicken Cashew Spring Rolls, Plum Sauce

## MHYC Signature Specialties

House-Ground Ribeye Slider with Black Truffle, Lobster Bearnaise on Brioche

\$7

Bleu Cheese Proscuitto Wrapped Stuffed Figs with Balsamic Drizzle

\$4

Shrimp Lollipops with Chipotle Aioli

\$4

Lobster Stuffed Mushrooms

\$4

Mini Cuban Pork Slider

\$4

Chocolate Beignets filled with Chambord Fondue

\$2.5

Lamb Lollipops with Mint Gremolata

Market Price

## Reception Displays

Vegetable Crudite - \$3 per person

Fresh Fruit Display - \$3.5 per person

Imported and Middlefield Cheese Display—\$4 per person

Housemade Sushi Display—\$2.5 per piece (Minimum 50 pieces)

Includes: California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Wasabi, Soy, Pickled Ginger

Abby's Puff Pastry Wrapped Brie with Seasonal Fruit Garnish

Serves 50 people - \$90

MHYC Signature Fondue Station— \$5 per person (Minimum 30 people)

Cheese Fondue Station Includes: Cubed Bread, Roasted Fingerling Potatoes  
and Roasted Baby Carrots, Local Cheddar or Local Swiss Fondue

Chocolate Fondue Includes: Fresh Strawberries, Marshmallows, Pretzels, Rice Krispie Treats

Chilled Poached Shrimp, Lemon, Cocktail Sauce \$25 Per Dozen

Chilled Crab Claws, Lemon, Cocktail Sauce and Citrus Vinaigrette \$25 Per Dozen

Dips, Spreads and Tapenades- \$5 per person

Crostini, Toasted Flatbread, Arugula Pesto, Sundried Tomato and Olive Tapenade, Boursin and  
Garlic Spread, Hummus

Miniature Gourmet Sandwich Station \$9 per person

Three Creative Offerings

## Cocktail Reception Stations

### Carved Meats (Attendant Required)

All Carved Meats Served with Appropriate Condiments, and Mini Rolls

Roasted Angus Top Round, Horseradish Sauce (Serves 75) \$150

Herb Roasted Striploin of Beef (Serves 35) \$250

Whole Roasted Beef Tenderloin (Serves 20) \$200

Slow Roasted Turkey Breast, Honey Dijon, Roasted Garlic Mayo (Serves 40) \$100

Cider Brined Steamship of Pork, Ale Mustard Sauce (Serves 30) \$150

Marinated and Roasted Loin of Pork, Apple Chutney (Serves 30) \$150

Rosemary and Garlic Studded Steamship of Beef (Serves 100) \$400

### **MHYC Pasta Station (Attendant Required)**

Linguine and Penne Pastas, Tossed with Marinara, Alfredo, or Pesto

Your Choice of Toppings: Broccoli, Mushrooms, Tomato, Spinach, Olives, Chicken, Sausage,  
Parmesan, Fresh Herbs

\$8 per person

Upgrade to a Premium Pasta Bar: Add Shrimp and Scallops \$3 per person

### **Stir Fry Station (Attendant Required)**

Chicken, Beef, Water Chestnuts, Asian Broccoli, Red Peppers, Onions, Bean Sprouts,  
Snap Peas, Mushrooms Szechuan, Sweet Chili, and Teriyaki Sauces.

Served with Steamed Basmati Rice

\$8.5 per person

### **Ice Cream Bar (Attendant Required)**

Vanilla Ice Cream, Hot Fudge, Caramel Sauce, Sprinkles, Cherries, Whipped Cream,  
Chocolate Chips, Chopped Peanuts

\$6 per person

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## Plated Entrees

All Entrees Include Choice of Soup or Salad, Chef's Selection of Starch, Seasonal Vegetable Rolls and Butter

## Salad and Soup

### House Salad

Mixed Greens, Tomato, Cucumber and Onion

### Caesar Salad

Romaine Lettuce, Tomato, Croutons and Caesar Dressing

### Strawberry Champagne Salad

Strawberries, Toasted Almonds and Goat Cheese,  
Mixed Greens, Champagne Dressing

### Harbor Salad

Alder Kase Bleu Cheese, Candied Pecans, Mixed Greens,  
Red Balsamic Dressing

### Soup Du Jour

Tomato Bisque

Broccoli and Cheddar Soup

## Entrees

<b>Filet Robert</b>	\$36	<b>10 oz. Prime Rib</b>	
6 oz. Filet of Ribeye, Lobster Bernaise		Au Jus, Horseradish Sauce	\$27
<b>Parmesan Crusted Chicken Breast</b>		<b>Pan Seared Salmon</b>	
Champagne Tomato Jam	\$23	Creamed Leeks	\$27
<b>Herb Marinated Supreme Chicken Breast</b>		<b>Pan Fried Veal</b>	\$25
Trumpet Mushroom Jus	\$24	Artichokes, Lemon and Grape Tomatoes	
<b>10 oz. Pork Chop</b>		<b>8 oz. Filet</b>	
Quick Kraut, Apricot Demi	\$25	Brandy Dijon Demi	\$35
<b>Pretzel Crusted Walleye</b>		<b>Seared Sea Bass</b>	
Dijon Cream Sauce	\$26	Morel Cream Sauce	\$37
		<b>Three Cheese Canneloni</b>	\$21
		Spinach, Sundried Tomato Cream, Truffle Oil	

## Combination Entrees

**Filet and Chicken-** 5 oz. Filet, Red Wine Demi, 4 oz. Chicken Breast, Mushroom Veloute \$33

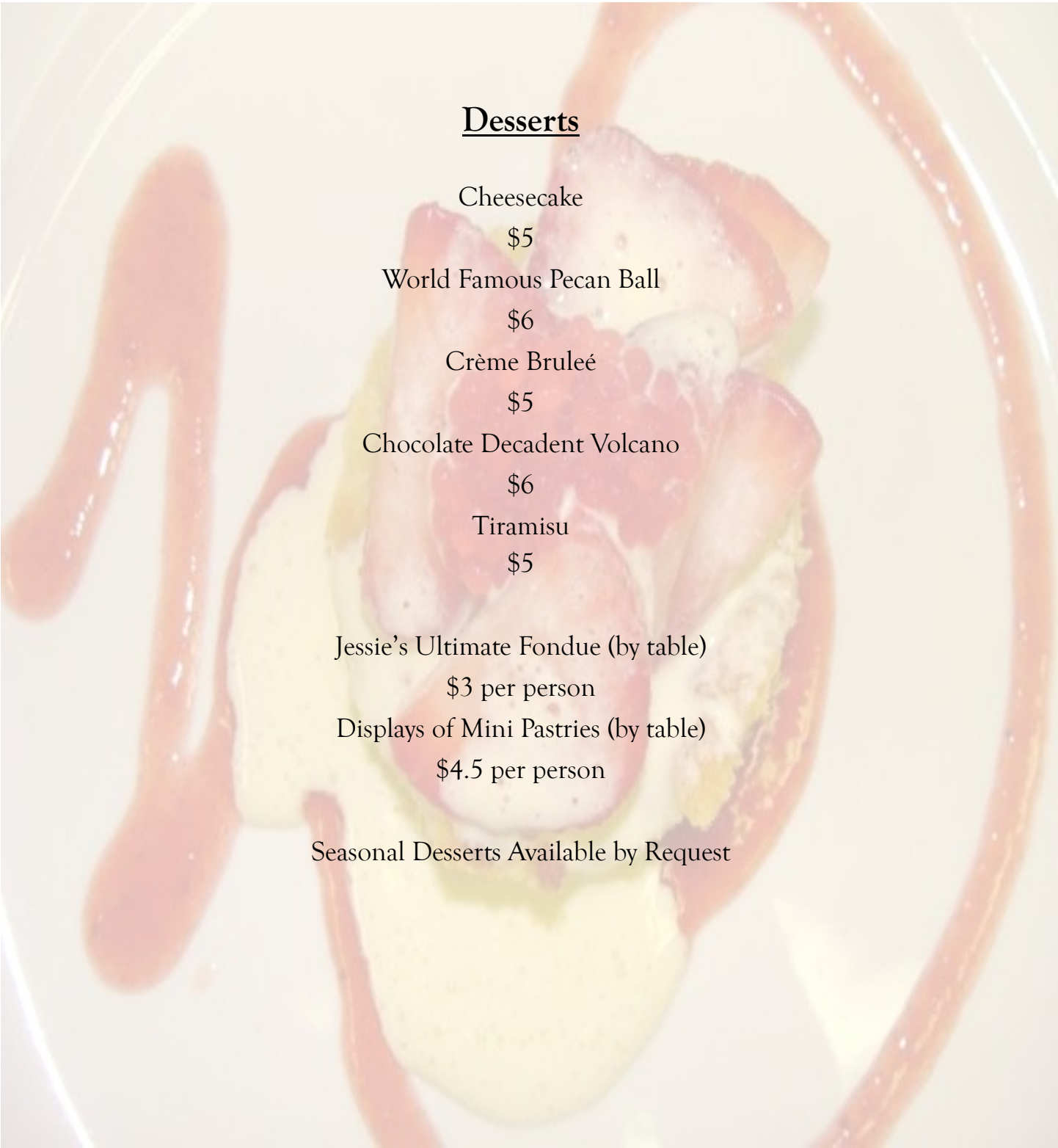
**Surf and Turf-** Butter Poached Lobster Tail, 5 oz. Filet, Truffle Demi \$44

**Filet and Sea Bass-** 4 oz. Filet, Herb Demi, 4 oz. Sea Bass, Lemon and Tomato Buerre Blanc \$39

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Desserts

Cheesecake

\$5

World Famous Pecan Ball

\$6

Crème Bruleé

\$5

Chocolate Decadent Volcano

\$6

Tiramisu

\$5

Jessie's Ultimate Fondue (by table)

\$3 per person

Displays of Mini Pastries (by table)

\$4.5 per person

Seasonal Desserts Available by Request

## Buffets

### **MHYC Dinner Buffet**

Garden Salad Bowl with Toppings, Choice of Red Balsamic and Ranch Dressing

Seared Beef Striploin , Mushroom Demi

Cedar Roasted Salmon, Thai BBQ, Mango & Daikon Slaw

Sauteéd Chicken Breast, Thyme Cream

Marinated Seared Porkloin, Caramelized Onions, Port Fig Sauce

Cheese Tortellini, Tomato, Spinach, Artichokes, Roasted Garlic Cream Sauce

Baked Cod, Tomato and Olive Provencal

Parmesan Roasted Redskins

Seasonal Vegetable

Miniature Dessert Display

Choice of Two Entrees: \$27

Choice of Three Entrees: \$31

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## Italian Buffet

Chef Robert's Almost Famous Wedding Soup

Caesar Salad

Chicken Parmigiana or Chicken Milanese

Four Cheese Lasagna Bolognese

Asparagus, Garlic, Mushrooms, Lemon and Herb Roasted Tomatoes Rotini

Roasted Zucchini

Ciabatta Rolls and Butter

Tiramisu and Cannoli

\$30

## Country Picnic

Iceberg Garden Salad, Buttermilk Ranch and Italian Dressings

Fried Chicken

Slow Roasted BBQ Ribs

Baked Beans

Black Truffle and Middlefield Cheddar Macaroni and Cheese

Green Beans with Bacon and Leeks

Rolls and Butter

Apple Pie

\$26

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## MHYC Clambake

New England Clam Chowder

Tossed Salad with Toppings, Red Balsamic and Ranch

Cole Slaw

Quartered Roast Chicken, Fennel Dusted

Steamed Middleneck Clams, Drawn Butter

Baked Potatoes, Butter and Sour Cream

Corn Lollipops, Herbed Butter

Rolls and Butter

Apple Pie

\$29

Add on:

8 oz. Strip Steak \$14

BBQ Ribs \$6.5

Extra Dozen Clams \$11.5

6 oz. Lobster Tail \$22

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*Our Promise:*

*Thank you for considering Mentor Harbor Yachting Club to handle your next event. Our team will help you to create an event to remember; from the planning stages, through flawless service and the perfect dining experience. In our food we believe you can taste the difference in quality. We buy sustainable produce and meats from local farmers whenever possible. We use only the highest quality, freshest ingredients, and our well trained professional staff will make your event experience something truly special.*

*This menu is but a sampling of what we can provide, if you have something different in mind please allow us an opportunity to personalize a menu to your liking.*

*Thank you for your consideration,*

*The Team at MHYC*

**Our local Farms & Suppliers**

Park farms, Canton\* Geauga Family Farms, Middlefield\* Middlefield Amish Cheese Co-Op\* Greenfield Farms, Fredericksburg,\* Green Harvest Farms, Medina\* Cooseman's Produce, Cleveland\* Holthouse Farms, Willard\* KJ Greens, Bristolville\* RS Hanline & Company, Shelby\*Sanson Co., Cleveland\* Polter's Berry Farm, Fremont\* Ohio City Pasta, \*Orlando Bread Company, Cleveland, Smokin T's Smokehouse, Jefferson\* Sauder Eggs, Wayne County\* Superior Dairy, Wayne & Tuscarawas Counties



**Mentor Harbor  
Yachting Club**  
5330 Coronada Dr.  
Mentor, Ohio 44060

*N 41° 43.88'*

*W 81° 21.36'*

Phone: 440-257-7214  
Fax: 440-257-8542  
Cell: 440-954-0409  
Email: [Christinep@mhyc.us](mailto:Christinep@mhyc.us)

